



## SARALEE'S VINEYARD 2021 PINOT NOIR ROSÉ

### ***Delicate. Crisp. Vibrant.***

*"Aromas of WILD RASPBERRY, Mandarin spray and hints of crushed herb with flavors of FRESH Rainier cherries, WATERMELON and crab apple and complemented by undertones of minerality."*

CRAIG McALLISTER, WINEMAKER



### THE STATS:

Appellation: Russian River Valley  
Composition: 100% Pinot Noir Rosé  
Barreling: Stainless steel and Neutral French oak  
Alcohol: 13.1%  
T.A.: 6.4 g/L  
pH: 3.37

Our original name, La Crema Vinera, means "best of the vine," setting the standard for all we do since 1979. Our family-owned and operated winery focuses exclusively on cool-climate appellations. We're continually exploring these very special regions—passionate in our belief that they make uniquely expressive and elegant wines.

### A REMARKABLE PLACE

At the heart of the Russian River Valley sits a majestic vineyard honoring the late Saralee Kunde, one of the region's most beloved and respected wine-growing visionaries. Awash with rustic charm, the 200-acre vineyard features a variety of Chardonnay clones on a diverse spectrum of rootstocks as well as eight different soil types—mostly sandy/gravelly, or clay loams. This complex vineyard dotted with flower gardens and oak groves produces truly magical fruit.

***It's one of the world's best cool-climate appellations, tailor-made for a sophisticated Rosé. It's a place for La Crema.***

### EXCEPTIONAL GRAPES

Sonoma County had an excellent growing season in 2021. A relatively dry winter exacerbated by drought conditions and resulted in a much lighter crop compared to average. Spring was relatively cold and peppered with freeze events both pre and post bud break. A warm dry summer provided ideal growing and ripening conditions mostly in the absence of extreme heat spells. The heat did arrive early to mid August and drove early ripening in the Russian River Valley. Our 2021 Saralee's Vineyard Rosé harvest began on September 4th.

### ARTISAN WINEMAKING

***Our small-batch, hands-on techniques continued into the winery.***

The fruit was gently picked and whole cluster pressed before being fermented at cool temperatures in stainless steel tanks and neutral French oak barrels. A small portion of saignée was mixed in during barrel fermentation to provide greater complexity. The finished wines were left on lees for 2–3 months prior to the final blending.

***Smooth and elegant. Bright and exotic. Delicate. Crisp. Vibrant.***